

CLAIMS

1. A process for producing food and beverage products, using a malt sprout with controlled particle size.
- 5 2. The process for producing food and beverage products according to claim 1, wherein the size-controlled malt sprout is either uncrushed malt or malt crushed at a low degree of crushing.
3. The process for producing food and beverage products according to claim 1 or 2, comprising immersing the malt sprout in a liquid
10 to allow the components of the malt sprout to seep out into the liquid.
4. The process for producing food and beverage products according to claim 3, comprising, after the immersion step, removing the malt sprouts.
- 15 5. The process for producing food and beverage products according to claim 3 or 4, wherein the particle size of the malt sprout is controlled to a degree at which the seeping out of the component of the malt sprout responsible for the unpleasant flavor is limited in the immersion step.
- 20 6. The process for producing food and beverage products according to any one of claims 1 to 5, wherein 60wt% or less of the malt sprout particles used is smaller than 150 μ m.
7. The process for producing food and beverage products according to any one of claims 1 to 5, wherein the malt sprout used has a
25 specific surface area of 1.90m²/g or less.
8. The process for producing food and beverage products according to any one of claims 1 to 5, wherein the malt sprout used has a

bulk density of 0.37 or less.

9. The process for producing food and beverage products according to any one of claims 1 to 8, wherein the food and beverage product is a beverage product, a food product or an immersion liquid.

5 10. The process for producing food and beverage products according to claim 8 above, wherein the beverage is an alcoholic beverage or a non-alcoholic beverage.

11. The process for producing food and beverage products according to claim 10, wherein the alcoholic beverage is beer, happoshu
10 (low-malt beer beverage), miscellaneous liquor, low-alcohol malt beverage, liqueur, whiskey or shochu.

12. The process for producing food and beverage products according to claim 11, wherein the amount of the malt sprout used is 0.1 to 30wt% with respect to the amount of the other materials of the beverage
15 other than water and hop.

13. The process for producing food and beverage products according to claim 12, wherein the beverage is beer, happoshu or low-alcohol malt beverage.

14. The process for producing food and beverage products according to claim 10, wherein the non-alcoholic beverage is a soft drink,
20 a tea beverage or a milk beverage.

15. A food and beverage product, obtained by the process according to any one of claims 1 to 14.